

## I. INTRODUCTION

The position is located in a raisin processing plant, dehydrator, central analysis laboratory or a receiving plant.

Incumbent serves as a trainee and is engaged in grading and inspection work of raisins in accordance with the Federal Marketing Order.

## II. MAJOR DUTIES

Studies and reviews official standards, regulations, and other instructional materials which govern the sampling, grading, inspection, and certification of raisins.

Receives on-the-job training and classroom instructions in the securing of a representative sample and the interpretation and application of grade standards and regulations governing inspection and certification.

As the trainee's familiarity with raisins and technical proficiency with procedures increases, the trainee makes determinations of quality and condition on designated raisins, observing and recording those reactors that affect the quality and condition of the product being inspected and prepares summary reports showing the results of inspection.

Performs sanitation inspections.

## III. FACTORS

### 1. Knowledge Required by the Position (Level 1-4, 550 points)

Knowledge of the common types of raisins and of their general characteristics.

Familiarity with the general types of processing and storage methods pertinent to raisins as they affect general product quality.

The ability to learn the official grade standards and regulations, and to learn the specific grading and inspection procedures.

The ability to develop skill in applying grading techniques.

Ability to establish rapport and conduct oneself in a tactful and diplomatic manner with industry personnel to maintain good working relations.

2. Supervisory Controls (Level 2-1, 25 points)

The supervisor or employee of higher grade provides the assignment, giving detailed and specific instructions on the methods to be used in performing each phase of the work.

The grader works in strict adherence to the instructions. Assistance is readily available while the work is being performed, and the employee consults the supervisor or employee of higher grade to clarify the original instructions, product conditions, or circumstances which are new or unusual to the employee.

3. Guidelines (Level 3-1, 25 points)

Written guidelines include parts of the official grade standards, regulations, visual aids, instructional training material, technical manuals, and other written guidelines. However, the trainee is provided with the specific guidelines appropriate to the phase of work to be done. These guidelines are further explained to the employee before the work is performed.

The trainee adheres closely to the guidelines and instructions. Situations not directly covered by the guides (or borderline cases) are referred to the supervisor or employee of higher grade for clarification (or for determination).

4. Complexity (Level 4-2, 75 points)

The work involves following methods and procedures which are closely related. The technical factors necessary to consider are made relatively apparent and are readily verified.

Variations in the work stem from the particular type of raisins being inspected, the various stages of processing the raisins have undergone, and the different circumstances under which the raisins are being inspected.

5. Scope and Effect (Level 5-2, 75 points)

The work consists of performing specific procedures such as laboratory tests to measure product grading factors or to obtain representative product samples which affect the final grade or condition determination.

The work affects the accuracy and reliability of the final determination and certifications .

6. Personal Contacts (Level 6-2, 25 points)

Contacts are with supervisors, other inspectors, and industry people such as producers and employees of processing facilities.

7. Purpose of Contacts (Level 7-2, 50 points)

Contacts with industry employees are for the purpose of coordinating the grader's own sampling or grading work with plant activities. Plant employees generally are cooperative in these matters. Minor difficulties raised by plant employees may be resolved by the trainee, but generally, questions and problems are routinely referred to the supervisor or an employee of higher grade for resolution.

8. Physical Demands (Level 8-3, 50 points)

The work may include climbing onto truck beds and the strength to probe raisins for extended periods in sweat boxes or bins with a 32 inch, 3 pound pry bar. The work includes lifting boxes up to 50 pounds to obtain or mix samples, periods of crouching and bending to inspect processing equipment or to obtain samples, and occasional climbing of ladders.

9. Work Environment (Level 9-2, 20 points)

The work may involve working in receiving yards with temperatures of 90 degrees Fahrenheit and above and concentrated dust conditions at bin dumping stations.

The work environment also includes exposure to the high noise level of processing equipment (often including packaging operations) and involves the risks of working among machinery with moving parts, trucks unloading equipment, and forklifts.

TOTAL POINTS = 895